



New Years Eve 20.17

Perfect to end the year on a culinary high - premium ingredients well cooked

Corvina & Tsarskaya Oysters

Peruvian Sea bass ceviche / Granita of Oyster Dashi / Mild Green Chili gel / Lime

Confit duck Ravioli - 5 Bites - 5 Textures - 5 Flavors

Confit legs / Kumquat / Pomegranate / Ras el – hanout / Fresh Zatar

Bellini 20.18

Moët Chandon Brut Imperial / Peach sorbet / Raspberry

Australian wagyu beef & Foie

Tenderloin / Foie gras / Roasted Yukon gold potato cream / charred & confit shallots / Truffle jus

Or

Black cod & Oscietra Caviar

Butter poached / Compressed cucumber / Buckwheat / Black Lemon butter

Carefully selected cheese specialities from the cooleeney farm Ireland

Seasonal fruit chutneys & Condiments / Walnut bread

All about chocolate

Soft manjari chocolate cream bruleé / ivory chocolate sorbet & truffle

Dark chocolate marshmallow & Jack Daniels / spiced chocolate soil